



KLUE

WINES

KLUE WINES SHIRAZ 2022

This wine is a tribute to our great grandfather, Anthon Michael Salomon Klue. He arrived in the Bonnievale area in the early 1900's and planted his first vines in 1929.

During the ripening period in hot summer months the South Easterly wind cools down the grapes. This ensures that the fruit is of sublime quality.

Grapes for this wine were handpicked early in the morning to maintain the freshness of the fruit, then crushed and cold soaked for 72 hours before fermentation to extract the rich colour of the grape skins. The juice is then moved to French oak barrels where the fermentation process start. After fermentation the wine is aged for 12 months in french oak barrels. The wine was produced and handcrafted by Jan & Michael Klue.

Tasting Notes

This complex wine features a beautiful deep red colour with aromas of rich dark fruit and a hint of white pepper. On the palate the wine is well balanced with a soft tannin structure rich fruit and finishing with french oak.

In The Vineyard

This 22 year old vineyard is planted next to the Breede River, the vines in the Bonnievale area are planted in rich clay soil with Karoo shale underneath that insures good drainage.

Ageing Potential

This wooded wine is perfectly drinkable at present and will gain even further complexity over the next 5-10 years, given careful cellaring.

Wine of Origin

Wolvendrift Plaas, Wakkerstroom East, Bonnievale

Analysis

Ph: 3.51 | TA : 5.7 | FSO2: 7 mg/l | TSO2 : 122 mg/l | RS 4.2 g/l | Alc: 14.63

